

# THE LIBERTINE

THE ROYAL EXCHANGE

For over 450 years, merchants from across Europe gathered here to meet, trade and dine. Today, our menu reflects that heritage, bringing together classic European dishes and the best of British produce.

## For The Table

**SUN-BLUSHED TOMATO & BLACK OLIVE TAPENADE 4 VE**  
Focaccia crostini

**ARTISAN SOURDOUGH BREAD 6 V**  
Glastonbury butter

**COURGETTE & SAGE CRISPS 7 V/GF**  
With lemon & dill crème fraîche

**GORDAL OLIVES 6 VE/GF**

**HOUSE PICKLES 5 VE/GF**

## Starters

**STEAK TARTARE 17**  
Capers, shallots, cornichons, Dijon mustard, Clarence Court egg yolk & crostini

**KING PRAWN COCKTAIL 17**  
King prawns with iceberg lettuce & Marie Rose sauce

**WEST LONDON BURRATA 13.5**  
Isle of Wight tomato salad, focaccia crumb, basil, olive oil **V/GF\***

**BRESAOLA 16.5**  
Toasted hazelnut purée, parmesan, caper berries, olive oil

**SCALLOPS ST JACQUES 17**  
Seared scallops, garlic butter, parmesan crumb, avruga caviar

## Raw Bar

**MALDON ESSEX OYSTERS**  
**SIX 29 / TWELVE 55**  
Served on ice with shallot vinaigrette & lemon  
*Pair with: Rathfinny English Sparkling 12.5*

**OSCIETRA EXMOOR CAVIAR 95**  
30g of caviar, served with toasted blinis, lemon & dill crème fraîche

## Sunday Roast

**DRY AGED SIRLOIN OF BEEF 29**  
Slow roasted dry aged sirloin of beef, basted with herb beurre noisette, duck fat roast potatoes, heritage carrots, buttered greens, parsnip purée, Yorkshire pudding & red wine gravy **GF\***

**LEMON & THYME ROASTED CORN-FED CHICKEN 27**  
Duck fat roast potatoes, heritage carrots, buttered greens, parsnip purée, Yorkshire pudding & red wine gravy **GF\***

**ROASTED BUTTERNUT SQUASH WELLINGTON 24**  
Roasted squash, savoy cabbage, beetroot, wild mushroom duxelle in golden pastry, roasted potatoes, seasonal greens, heritage carrots, parsnip purée & red wine gravy **VE**

**CHATEAUBRIAND SERVES 2 120**  
600g prime chateaubriand steak, served herb beurre noisette, duck fat roast potatoes, heritage carrots, buttered greens, tomato & red onion salad, parsnip purée, Yorkshire pudding & red wine gravy **GF\***

**THE LIBERTINE ROAST 45**  
Slow roasted dry aged sirloin of beef & lemon and thyme corn-fed chicken, basted with herb beurre noisette, duck fat roast potatoes, heritage carrots, buttered greens, tomato & red onion salad, parsnip purée, Yorkshire pudding & red wine gravy **GF\***

## For The Table

**CAULIFLOWER CHEESE 6.75**  
Cheddar cheese sauce, Brie & herb gratin **V**

**PIGS IN BLANKETS 7**  
Roasted chipolatas wrapped in honey glazed bacon

**DUCK FAT ROAST POTATOES 5**  
Maldon sea salt & fresh rosemary

**ROASTED BONE MARROW 6**  
Parsley crumb, toasted sourdough

## Mains

**CELERIAC MILANESE 18.5**  
Toasted British grains, summer vegetable salad, herb vinaigrette **VE/GF**

**WAGYU BEEF BURGER 25**  
Wagyu beef patty, West Country Cheddar, tomato, house burger sauce, crispy onions, pickles, lettuce, skin-on fries **GF\***  
**+ STREAKY BACON 2.5**

**BEER BATTERED FISH & CHIPS 22.5**  
Battered haddock fillet, triple-cooked chips, minted crushed peas, tartare sauce, lemon

**PLANT BURGER 19**  
Mushroom & beetroot patty, smoked cheese, wild garlic aioli, lettuce, tomato, crispy shallots, pickles, skin-on fries **VE**

## Steaks

Our beef is sourced from Porterford Butchers, a third-generation family butcher in the heart of the City, delivering native breeds daily

**DRY AGED**  
**RUMP 300g / 29**  
**SIRLOIN 300g / 42**  
**RIB-EYE 400g / 55**  
**FILLET 300g / 58**

**SAUCES 3.5**  
Black Truffle Diane | Chimichurri **VE/GF** |  
Red Wine Gravy **GF** | Stilton Blue  
Cheese **GF** | Green Peppercorn **GF** |  
Béarnaise **V/GF**



## Sides

**TRIPLE-COOKED CHIPS VE/GF 6**  
With rosemary salt

**RED LEICESTER MAC V 6.5**

**BUTTERED NEW POTATOES V/VE\*GF 6.5**

**CREAMED MASH POTATOES V/GF 6.5**

**ROSEMARY & MAPLE CARROTS V/VE\*GF 6**

**SKIN ON FRIES VE/GF 5.5**

**TENDERSTEM BROCCOLI V/VE\*GF 6**

**TOMATO & ONION SALAD VE/GF 6**

**BUTTERED SPRING GREENS V/VE\*GF 6**

**LITTLE CAESAR SALAD VE\* 5.5**

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## SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. Adults need approximately 2000 kcal a day

A 12.5% discretionary service charge will be added to your bill

V Vegetarian | V\* Vegetarian Option Available | VE Vegan  
VE\* Vegan Option Available | GF Gluten Free | GF\* Gluten Free Option Available

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